



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 24 November 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

3

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

643

How many people formally counted in this facility describe themselves as the following gender?

Female: 69

Male: 574

Nonbinary: n/a

Prefer not to say: n/a



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="3"/>	<input type="text" value="686"/>
<i>ICE Detainees:</i>	<input type="text" value="3"/>	<input type="text" value="510"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="0"/>	<input type="text" value="149"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on November 24, 2021. All population numbers current as of November 30, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of November 24, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 8 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

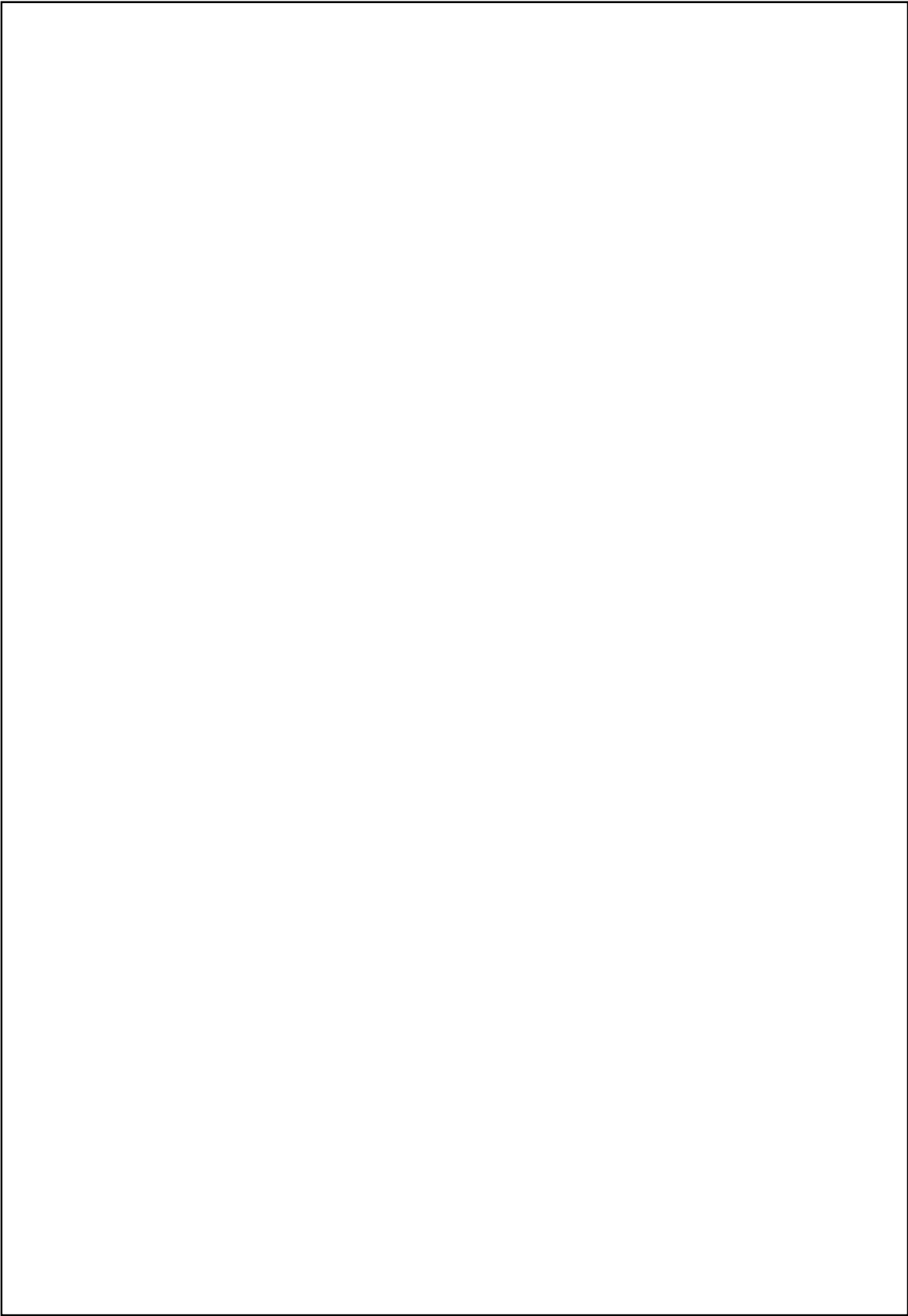
Logs provided for November 1, 2021- November 22, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported three(3) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of November 30, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 29, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021	CYCLE 5 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY 11/15	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty on Bun Rice Pinto Beans Spinach Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY 11/16	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Dressing Garlic Bread Spice Cake Fortified Sugar Free Tea	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY 11/17	Farina Scrambled Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread / Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Roll Margarine Cake Fortified Sugar Free Beverage
THURSDAY 11/18	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY 11/19	Dry Cereal Creamed Meat Gravy Grilled Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY 11/20	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Biscuit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY 11/21	Cream of Rice Eggs w/ Breakfast Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mustard or Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

cycle 5

Date: 11-15-21

Time: 0300 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X			Disinfecting Not working									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean			X		✓										
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items														
Breakfast	Temperatures	187	179	RT	RT	40	RT	RT	39	RT	RT	RT			
	Menu Items	oatmeal	scr. eggs	Jelly	biscuit	marg	sugar	Coffee	milk	PG	pret. jelly	bread			
Lunch	Temperatures	169	180	175	181	40	RT	RT	RT	RT	RT	RT			
	Menu Items	beef patty	pink beans	rice	spinach	lett	mango	ban	fruit	tea	bread				
Dinner	Temperatures	185	180	185	38	RT	RT	RT	180	40	RT	RT			
	Menu Items	thun mac	peas	beans	mango	corn	cake	drink	lemon	salt	pret. dressing	fruit			
DISH MACHINE															
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		005		Temperature		Wash 150+		Rinse 180+		If Needed					
				Breakfast		—		—		—					
				Lunch		—		—		—					
				Dinner		—		—		—					
POT and PAN SINK															
Final Rinse Temps determined by chemical agent used		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
		Breakfast		114		118		200ppm							
		Lunch		116		120		200ppm							
		Dinner		115		120		200ppm							
FREEZER and WALK-IN															
Record temperatures, Freezer and Walk-ins		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
		AM		-11		35		39							
		PM		-8.0		36.3		39.3							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		60		67									
Record temperatures, Dry Storage Areas		PM		69		70									
Hot- Water Temps in sink		AM		PM											
		120		120											

Signature, Cook Supervisor (AM)

11-15-21

Signature, Cook Supervisor (PM)

11-15-21

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 5

Date: 11-16-21

Time: 03:15 AM Time: 1747 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean			X	X		Dishmachine not working									
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items	Cereal	Pan Cake	Syrup	Hot	Milk	Sugar	Coffee	Milk	PS	diet syrup	Fruit			
	Temperatures	RT	140	RT	168	40	RT	RT	38	RT	RT	RT			
Breakfast	Menu Items	Eggs meat	Carrot	Salad	dressing	Garlic bread	Cake	tea	diet	fruit					
	Temperatures	192	180	40	RT	RT	RT	RT	RT	RT					
Lunch	Menu Items	GK	briny	wh	beans	Pull	meat	salad	dressing	pink	Beef	diet			
	Temperatures	187	171	180	179	RT	140	38	RT	RT	165	RT			
Dinner	Menu Items														
	Temperatures														
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		—		—		—							
		Lunch		—		—		—							
		Dinner		—		—		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		113		118		200ppm							
		Lunch		113		120		200ppm							
		Dinner		115		111		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-17		39.1		36							
Record temperatures, Freezer and Walk-ins		PM		-11.2		37.9		37.6							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		64		69									
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		PM											
		119		118											

B. Vazquez 11-16-21
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 11/19/21
FOOD SERVICE MANAGER DATE

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

cycle 5

Date: 11-17-21

Time: 0310 AM

Time: 906 PM

Shift Checklist		AM		PM		Comments			
		No	Yes	No	Yes				
All areas secure, no evidence of theft			X						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X				
Kitchen is in good general appearance			X		X				
All kitchen equipment operational & clean			X	Y					
All tools and sharps inventoried			X		X				
All areas secure, lights out, exits locked					X				
PRODUCTION SHEET	Menu Items								
Breakfast	Temperatures	187	169	165	RT	40	RT	RT	39
	Menu Items	Farina Sc eggs Gravy Biscuits marg Sugar Coffee Milk Tostitos rice Gr Beans Pinto Salsas Dressing Corn bread marg Tur							
Lunch	Temperatures	187	174	180	196	40	RT	RT	40
	Menu Items	CK Veg & x Pinto mix Veggie Beans Roll cake marg drink							
Dinner	Temperatures	185	165	170	190	RT	RT	30	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed	
Temperature according to manufacturer's specifications				Breakfast					
and chemical agent used in Final Rinse				Lunch					
				Dinner					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm	
Final Rinse Temps determined by chemical agent used				Breakfast		112		113	
				Lunch		116		120	
				Dinner		116		120	
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-12		35		39	
Record temperatures, Freezer and Walk-ins		PM		-10.5		35.4		40.5	
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1	
Record temperatures Dry Storage Areas		AM		62		68			
Record temperatures, Dry Storage Areas		PM		68		68			
Hot- Water Temps in sink		AM		PM					
		170		111					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

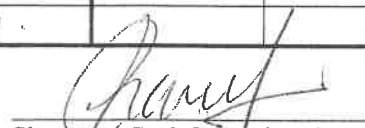
Date: 11-18-21

Time: 0310 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X			Small Kettle out									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓	#5791 was scratch on his hand									
Kitchen is in good general appearance			X		✓	#5791 , but no bleeding.									
All kitchen equipment operational & clean		X	X	X		Dishmachine B small Kettle out									
All tools and sharps inventoried		X	X		✓	K187, K184 not signed into log									
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items														
Breakfast	Temperatures	rice 180	pan 167	syron RT	163	36	RT	RT	40	RT	RT	RT			
	Menu Items	F-ajioz	Grain	bean	refried	salad	salad	breakfast	tortilla	cola	flor	fruit			
Lunch	Temperatures	188	188	179	198	RT	40	RT	RT	RT	RT	RT			
	Menu Items	honey	SI	mac	corn	minst	brted	lett	drink	broccoli	fruit				
Dinner	Temperatures	38	37	39	39	RT	RT	39	RT	171	RT				
DISH MACHINE															
Temperature according to manufacturer's specifications		80S		Temperature		Wash 150+		Rinse 180+		If Needed					
and chemical agent used in Final Rinse				Breakfast											
				Lunch											
				Dinner											
POT and PAN SINK															
Final Rinse Temps determined by chemical agent used		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
		Breakfast		129.9		129.9		200ppm							
		Lunch		127		129		200ppm							
		Dinner		127		129		200ppm							
FREEZER and WALK-IN															
Record temperatures, Freezer and Walk-ins		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
		AM		-12		35		39							
		PM		-9.4		40		38.7							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		60		67									
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		PM											
		120		119											


Signature, Cook Supervisor (AM)

11-18-21


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20


11/19/21



Secure Services™

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 5

Date:

11/19/21

Time: 0315 AM Time: 1223 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			✓				
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓		
Kitchen is in good general appearance			✓		✓		
All kitchen equipment operational & clean		X			✓	Dish machine, Kettle #1, steamer not working.	
All tools and sharps inventoried		X			✓	- KNIB was not signed in	
All areas secure, lights out, exits locked			✓		✓	Food was there	
PRODUCTION SHEET	Menu Items	Cereal	Gravy	Gr. Potatoes	Biscuits	Fruit	Milk
Breakfast	Temperatures	RT	168.9	186	RT	RT	RT
	Menu Items	CK Fried Steak	Pie	Pears	Corn	Biscuits	Milk
Lunch	Temperatures	188.2	180.8	182.8	182.8	RT	RT
	Menu Items	Turn. Salad	Gr. Potatoes	Pineapple	W. Salad	Ketchup	Bread
Dinner	Temperatures	38	165	165	38	RT	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		—		—	
		Lunch		—		—	
		Dinner		—		—	
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F	
Final Rinse Temps determined by chemical agent used		Breakfast		128		129	
		Lunch		128		128	
		Dinner					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		6.7		35.1	
Record temperatures, Freezer and Walk-ins		PM		10.5		37.8	
DRY STORAGE		Temperature 45-80		Area 1		Area 1	
Record temperatures, Dry Storage Areas		AM		68		68	
Record temperatures, Dry Storage Areas		PM		68		68	
Hot Water Temps in sink		AM		PM			
		120		111			

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER
NF-6-2-20

DATE



Secure Services™

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 5

Date: 11/20/21 SAT

Time: AM Time: PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea												
Kitchen is in good general appearance												
All kitchen equipment operational & clean												
All tools and sharps inventoried												
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	Outmeal	Scr eggs	C Roll	Biscuit	Jelly	Marg	Sugar	Coffee	Milk		
	Temperatures											
Breakfast	Menu Items	Up Prody	Pinto	Gr beans	Hot Salad	Lettuce	Onion	Bun	Tea	Bread		
	Temperatures											
Lunch	Menu Items	Sals Shtk	potato	Cabbage	Mix Veg	roll	Cake	Marg	DRINK	Gr Turkey	FRUIT	
	Temperatures											
Dinner												
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast										
and chemical agent used in Final Rinse		Lunch										
		Dinner										
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast										
		Lunch										
		Dinner										
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM										
Record temperatures, Freezer and Walk-ins		PM										
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1				
Record temperatures Dry Storage Areas		AM										
Record temperatures, Dry Storage Areas		PM										
Hot- Water Temps in sink		AM		PM								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE

UNIT: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5

Date: 11-21-21

Time: 0310 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X														
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X												
Kitchen is in good general appearance			X		X												
All kitchen equipment operational & clean		X		X		Dish machine & Kettle #1 not working. Fridge #2 is over 40°											
All tools and sharps inventoried			X		X												
All areas secure, lights out, exits locked			X		X												
PRODUCTION SHEET		Menu Items															
Breakfast	Temperatures	cream rice 192	Egg breakfast 187	salad RT	oatmeal RT	Tortilla RT	Sugar RT	Coffee RT	Milk 37	Gran Flakes RT	PS RT	fruit RT	fruit RT				
	Menu Items	TK yogurt	fruit salad	Green Beans	lettuce	Onion	Must. Mayo	Bread	Tea	Gr. Beans	fruit						
Lunch	Temperatures	37	36	170	40	40	RT	RT	RT	RT	RT	RT	RT				
	Menu Items	Rice	rice	hummus	salad	dressing	tortilla	cake	drink	Beef	Carrots	fruit	fruit				
Dinner	Temperatures	187.3	181.0	170	40	RT	RT	RT	RT	RT	RT	RT	RT				
DISH MACHINE				Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse				Breakfast		—		—									
				Lunch		—		—									
				Dinner		—		—									
POT and PAN SINK				Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used				Breakfast		127		129		200ppm							
				Lunch		129		129		200ppm							
				Dinner		112		115		200ppm							
FREEZER and WALK-IN				Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins				AM		-11		37.9		40.5							
Record temperatures, Freezer and Walk-ins				PM		-11.9		38.3		39.0							
DRY STORAGE				Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas				AM		68		68									
Record temperatures, Dry Storage Areas				PM		68		40									
Hot Water Temps in sink				AM		PM											
				119		115											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER
NF-6-2-20

DATE

REYAD 11/21/21

GEO Aurora ICE
3130 N. Oakland St

11/22/2021
8:18:14 AM BCU

Temperature

A-1	71.21
A-2	70.61
A-3	70.11
A-4	70.11
B-1	69.80
B-2	69.80
B-3	72.31
B-4	69.01
C-1	68.11
C-2	68.60
C-3	67.21
C-4	68.11
E-1	69.80
E-2	71.21
D-1	73.60
ISOLATION	---
PATIENT ROOM	68.90
INTAKE/RECEIVING	70.51
Tank Temp S-12	70.48
Present Value	
BOILER-3	134.68
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.58
Universal Input[13]	



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, Nov. 22, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	73.9			
	South-B	72.2			
	South-C	72.4			
	South-D	70.7			
	South-E	72.9			
	South-F	71.3			
	South-G	72.2			
	South-L	69.9			
	South-M	70.7			
	South-N	UNOCCUPIED			
	South-X	70.7			
	South-Y	72.2			
	South-Z	70.7			
	South SMU	74.4			
	South SMU Shower 3	74.6			N/A
	MED ISO- Room 1	72.7		N/A	N/A
	MED ISO- Room 2	72.3		N/A	N/A
	MED ISO- Room 3	69.8		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Paul Pinkushy

SIGN:

P. Pinkushy

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer